

SANDWICH LUNCH

MINIMUM 10 GUESTS

NAMED AFTER RENOWNED SURGEONS

Why not add our new salads to your sandwich lunch?
£3.00 per guest

The Barnard **£20.50**

Selection of sandwiches, crisps, fruit, cake, tea, coffee and water

The Gibbon **£29.25**

Selection of sandwiches, three finger food items, crisps, sliced fruit, tea, coffee and water

SAMPLE MENU

Vine tomato, mozzarella, red pepper hummus, basil, rocket, charcoal bun

Line caught tuna, sweetcorn, cucumber, mixed leaves, grilled tortilla wrap.

Grilled Suffolk chicken, vine tomatoes, iceberg, spinach wrap

Sweet potato falafel, hummus, grated carrot, white bloomer

SAMPLE SALADS

PLANT-BASED

RCS grains, barley, faro, red quinoa beets, carrots, seeds, soya beans dressing (ve)

BBQ cauliflower wings, slaw, crispy onions (ve)

Curried lentils, sweet potato, vegetable pakora, vegan mint mayo (gf) (ve)

MEAT

Smoked chicken Caesar salad, sourdough croutons, anchovies

Pulled ham hock, new potatoes, wholegrain mustard dressing (gf)

Crispy beef, noodles, bok choy, sesame dressing

FISH

Marinated rollmops, fennel, radish, cucumber, lemon dressing (gf)

Flaked hot smoked salmon, beets, rocket, toasted pumpkin seeds (gf)

Line-caught tuna, fine beans, new potatoes, black olives, tomatoes (gf)



(v) vegetarian (ve) vegan (gf) gluten-free (veo) vegan option available

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



FINGER FOOD

MINIMUM 10 GUESTS

£4.20 per guest, per item

PLANT-BASED

COLD

No waste cauliflower salad, couscous, grilled stem, pickled leaves (ve) (gf)

White bean, broad bean, seaweed salad, rice vinegar, coriander (ve) (gf)

Soy and chili grilled tofu, white beans, seaweed salad (ve) (gf)

Parsnip, beetroot, and celeriac bhaji, grilled flatbread, lentils (ve)

HOT

Cauliflower cheese, vegan mozzarella, mustard sauce (ve) (gf)

Basil and ginger kofta, flatbread, spring onions, avocado (ve)

Vegetable kebab, black olive mayo (ve) (gf)

Vegan slider, smoked paprika mayo, gherkin, tomato (ve)

MEAT, FISH AND VEGETARIAN

COLD

Poached Fenland beetroot, Cornish yoghurt, toasted pumpkin seeds salad (v) (gf)

Goat's cheese and beetroot on toast, toasted seeds (v)

RCS grain salad, soya beans, celeriac, carrots, boiled quail eggs (v)

Smoked chicken, lettuce, tender stem, bulls blood salad, caper dressing (gf)

Searcys sausage roll, pickles, English mustard

Basil yoghurt chicken skewer, tomato salsa (gf)

Marinated sashimi-grade tuna, rice noodles, soy lemon dressing (gf)

Grilled squid, peppers, capers, sourdough croutons, anchovies, rice wine vinegar

Cornish mackerel, new potato and spring onion salad (gf)

HOT

Potato, and onion frittata, red pepper yoghurt (v) (gf)

Crispy vegetables, rocket, baby mozzarella, pesto (v) (gf)

Korean chicken slider, kimchi, wasabi mayo

Crispy Suffolk pork, apple, celeriac, walnut salad (gf)

Harissa Suffolk lamb fritter, mint cumin yoghurt

Chalk Stream Farm trout and dill fish cake, lemon mayo

Shetland salmon skewer, capers (gf)

Swordfish and seaweed spring roll, wasabi mayo

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FINGER FOOD

MINIMUM 10 GUESTS

DESSERT

Apple and pear crumble tart, dried cranberries (v)

Bitter chocolate brownie, beetroot gel, cacao nibs (v)

Lemon and lime upside down cheesecake (ve)

Liquorice mousse, pomegranate, toasted coconut (ve) (gf)

Filled doughnut, vanilla custard (v)

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GRAZING STATION LUNCH

MINIMUM 15 GUESTS

Our grazing station lunch is designed for meetings of up to 100 guests and can be enjoyed for up to two hours. This offers the perfect in between: not too light or too heavy. All items are included. Items may change later in the year due to the seasonality of ingredients.

£28.85 per guest

WINTER GRAZING STATION

Broccoli and Oxford Blue cheese tart, rocket, fig chutney (v)

RCS grains salad, radish, soya beans, carrots, boiled egg (v)

Sliced potato bread, Neverland farm butter (v)

Poached beets, soya yoghurt, grilled tender stem, salad (ve) (gf)

Honey roast ham, pickles, celeriac slaw, balsamic onions (gf)

Grilled Cornish mackerel, truffle potatoes, spring onions pickled samphire (gf)

Rhubarb and ginger fool, toasted oats

COLD FORK BUFFET

Select two mains:

- Coronation Suffolk chicken, giant couscous and mint salad **or**
- Poached Chalk Stream Farm trout, beetroot slaw, chive, and lemon mayo (gf)
- Lemon thyme buckwheat ezme, grilled vegetables, salad (gf) (ve)

Coleslaw, sour cherry onions, ripped tarragon (ve) (gf)

Cranberry, apple and chermoula quinoa salad (ve) (gf)

Sliced potato bread, Neverland butter

Island bitter chocolate mousse, orange, burnt white chocolate (ve) (gf)

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FORK BUFFET

MINIMUM 40 GUESTS

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day. Includes a selection of organic teas, ethically sourced coffee, and low carbon footprint in-house triple filtered water.

£35.00 per guest for two main courses

£40.00 per guest for three main courses

Choose one buffet option for your group.

PLANT-BASED

Select two mains:

- Aubergine, red onion, and chickpea moussaka, ripped basil (ve) (gf) **or**
- Plant-based 'fish and chips', vegan fish, new potato wedges, caper mayo, burnt lemon (ve) **or**
- Butternut squash and cauliflower madras, lime pickle, poppadom crumb (ve)

Buckwheat, carrot and lemon balm risotto, toasted seeds, herb salsa (gf)

Roasted new potatoes, garlic, thyme, red onion (ve) (gf)

Mixed baby leaves, cider vinegar and aged rapeseed oil dressing (ve) (gf)

Selection of artisan breads, flavoured oil (ve)

Apple and cinnamon fool, lemon thyme crumb (ve) (gf)

BRITISH CLASSICS

Select two mains:

- Southdown lamb, onion and swede hotpot, mint salsa (gf) **or**
- Shetland salmon and chervil fishcakes, cream spinach, lemon **or**
- Thyme roasted butternut squash, sweet potato, and purple carrot cobbler (gf) (ve)

Roasted parmantier potatoes, onion seeds, ripped parsley (ve) (gf)

Red cabbage slaw, cider vinegar and aged rapeseed oil dressing (ve) (gf)

Whole meal bloomer, English butter

Sticky toffee pudding, caramel sauce (v)

SOUTH ASIAN FAVOURITES

Select two mains:

- Hereford red beef madras, okra, crispy onions, coriander coconut yoghurt (gf) **or**
- Chalk Stream Farm trout tikka, chickpeas, coriander, and lemon dressing (gf) **or**
- Black-eyed beans, cauliflower and heritage carrots korma, flaked almonds (ve) (gf)

Pilaf rose water rice (gf) (ve)

Poppadom, onion bhajis and naan bread (v)

Red onion, tomato, cucumber salad (gf) (ve)

Mango fool, honey, roasted coconut (ve) (gf)

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THE VIEW'S FAVOURITES

Select two mains:

- Hereford red beef lasagna, mozzarella and parmesan crust **or**
- Pollock and Chalk Stream Farm trout fish pie, boiled egg, lemon mash, dill crust **or**
- Butternut squash, sweet potato, purple carrot stew, chimichurri dressing (ve) (gf)

Honey roast carrots, parsnips, ripped chervil (gf) (ve)

Mixed baby leaves, cider vinegar and aged rapeseed oil dressing (gf) (ve)

Selection of artisan breads, English butter (v)

Bramley apple, cinnamon crumble, whipped English cream (gf) (v)

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